

**QUESO, JAMON, Y EMBUDITOS** CHEESE, SPANISH HAM, AND SAUSAGES

Served with grilled baguette, pickled vegetables, dried fruit mostarda, and Marcona almonds | One for 10 / Three for 25

**JAMÓN SERRANO**

Spanish dry-cured ham

**CHORIZO IBÉRICO**

Artisan "longaniza" chorizo made with 100% Spanish Iberico pork

**PAMPLONA CHORIZO**

Smoky, dry-cured chorizo

**SALCHICHON DE VIC**

Dry cured pork sausage with pepper, garlic, nutmeg

**MAHON**

Cow's milk cheese, nutty and mild, aged 6 months, Minorca

**CANA DE CABRA**

Semi-soft, bloomy rind goat cheese, Murcia

**SAN SIMON DA COSTA**

Semi-soft cow's milk cheese, Birchwood smoked, Galicia

**IBÉRICO**

Cow, sheep and goat's milk cheese, aged 12 months

**ROSEMARY MANCHEGO**

Sheep's milk, aged 15 months in rosemary leaves, La Mancha

**VALDEON**

Intense Spanish blue cheese from Leon

ADDITIONAL BREAD SERVICE IS AVAILABLE FOR 3

**ENSALADAS & SOPAS** SALADS & SOUPS

**SOPA DEL DÍA**

Our fresh soup of the day

cup 7 / bowl 9

**CALDO GALLEGO**

Galician garlic and white bean soup with chorizo and chicken

cup 7 / bowl 9

GF

**GAZPACHO**

the famous Spanish chilled tomato and vegetable soup with garlic croutons

cup 7 / bowl 9

**LA CASA**

House mixed greens, balsamic vinaigrette, toasted almonds, goat cheese and roasted red peppers

sm 9 / lg 15

**ENSALADA DE ATUN**

rare Yellowfin tuna loin, warm fingerling potato salad, string beans, roasted peppers, kalamata olives, tuna aioli

sm 16 / lg 22

**BODEGA CÉSAR**

Romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego

sm 12 / lg 18

Add white anchovies 3

**TO SHARE** PAELLA, THE NATIONAL DISH OF SPAIN

**PAELLA VALENCIANA\***

sm 44 / lg 88

Chicken, chorizo, shrimp, clams, mussels, string beans

GF

**PAELLA MARISCOS\***

sm 48 / lg 96

Shrimp, scallops, clams, mussels, calamari and peas

GF

**PAELLA VERDURAS**

sm 34 / lg 68

Vegetable paella of artichokes, olives, string beans, mushrooms, roasted peppers, golden raisins, pine nuts &amp; goat cheese

GF, V

**TAPAS FRÍAS** CHILLED TAPAS

**JAMÓN SERRANO Y MANCHEGO\***

18

Spanish ham and Manchego cheese on tomato bread

**PIMIENTOS RELLENOS DE POLLO**

14

Roasted Piquillo peppers stuffed with curried chicken salad, golden raisins and dried cranberries

GF

**ACIETUNAS ALINADAS**

8

Imported Spanish olives marinated in citrus and herbs

GF, V, VG

**JUDIAS VERDES**

12

haricot verts, feta, red onion, peppadew peppers, tomato, basil, olive vinaigrette

**ESCALIVADA**

14

Catalan-style roasted eggplant, peppers and onions, olive oil, lemon, yogurt, grilled flatbread

V

**HIGOS Y QUESO DE CABRA**

12

Goat cheese, roasted peppers and fig coulis on grilled baguette

V

**PAN CON TOMATE**

9

Grilled baguette with tomato fresco, garlic oil, and Maldon salt

V, VG

**TORTILLA ESPAÑOLA**

12

Potato and onion filled egg torta with roasted red pepper aioli

V

**HUEVOS RELLENOS CON ATUN\***

18

Spanish style deviled eggs, rare tuna with 15 spice rub, crispy potatoes, pimenton aioli

**ESPERRAGOS Y SALMON AHUMADO\***

18

asparagus spears, smoked salmon, heirloom tomato, six-minute egg, horseradish vinaigrette

**TAPAS CALIENTES** HOT TAPAS

**CROQUETAS DE JAMON Y QUESO**

14

Potato, Serrano ham and Mahon cheese croquettes with red pepper aioli

**QUESO DE CABRA**
**AL HORNO**

14

Fresh goat cheese baked in housemade tomato fresco with garlic crostini

V

**DATILES CON JAMÓN**
**Y CHORIZO**

16

Pancetta-wrapped dates stuffed with chorizo

GF

**PINTXO DE POLLO Y CHORIZO**

16

Skewered chicken and chorizo with garlic-cumin aioli

GF

**PAPAS FRITAS CON AJO**

10

Refried roasted potatoes with garlic, parsley and garlic-cumin aioli

V

**CHAMPIÑONES**
**A LA PLANCHA**

14

Roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce

GF, V

**ALBÓNDIGAS CASERAS**

18

Pork and beef meatballs in spicy garlic cream with crostini

**VIERAS CON PURE DE GUISANTES\***

22

seared sea scallops, sweet pea puree, cracked pepper, lemon olive oil

**ALCACHOFAS CON**
**JAMÓN Y MANCHEGO**

16

Fried Spanish artichokes with crispy Jamon and Manchego fonduta

**BROTXETA\***

19

Grilled pancetta wrapped shrimp with lime crema and fresh horseradish gremolata

GF

**MONTADITOS DEL CARNE**
**DE CERDO\***

18

Slow-braised pulled pork on grilled baguette with Manchego cheese and Spanish olive tapenade

**ELOTES**

11

Charred sweet corn, Manchego cheese, garlic-cumin and pimentón aiolis, smoked paprika

GF, V

**PATATAS BRAVAS**

10

Potatoes in spicy tomato sauce

V

**GAMBAS AL**
**AJILLO\***

18

Sauteed shrimp, garlic, olive oil, Sherry, red pepper flakes

GF

**COSTILLAS**
**CORTAS\***

24

Chipotle-apricot braised short ribs, roasted peppers and fresh mint

GF

**MEJILLONES Y CHORIZO\***

18

PEI mussels, Bilbao chorizo, fennel, onion, sweet peppers, Yzaguirre Reserva, saffron

**SOLOMILLO CON CABRALES\***

MP

Grilled beef tenderloin steak crusted with Spanish blue cheese

**CALAMARES A LA PLANCHA\***

18

Seared calamari, garbanzo puree, tomato, oil-cured olive, preserved lemon, Moroccan spice

**PULPO A LA PARILLA\***

22

Grilled Spanish octopus, warm potatoes, shaved fennel, olives, caperberries, pickled red onion, pimentón de la vera

**EMBUTIDOS MIXTOS\***

18

Assorted grilled Spanish sausages with warm curitido potato salad and coarse mustard vinaigrette

V-VEGETARIAN GF-GLUTEN-FREE VG-VEGAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH.

ALL RIGHTS RESERVED LA BODEGA, LLC... MAY 5, 2024